

**AMENDMENTS TO THE CLAIMS**

1. (Currently Amended) A process for producing an acid-soluble soybean protein-  
containing solution or gel which comprises:  
preparing an aqueous solution of acid-soluble soybean protein having a solubility of 60%  
or more at pH 4.0 or lower, and  
mixing the solution with a polar solvent containing alcohol,  
thereby obtaining the solution or gel containing acid-soluble soybean protein in a -in the  
state of dissolution ~~in a~~ in the polar solvent.

2. (Currently Amended) The ~~solution or gel~~ process according to claim 1, wherein  
pH of the solution or gel is 2.5 to 4.8.

3. (Currently Amended) The ~~solution or gel~~ process according to claim 1, wherein  
the content of ~~the acid-soluble soybean protein~~ in the solution or gel is 0.5 to 20 % by weight.

4. (Currently Amended) ~~The solution or gel according to claim 1 which is~~ A  
process for producing a food and/or a drink or a material for coating or molding which comprises  
using the solution or gel obtained by the process according to claim 1 in the food or the drink or  
the material for coating or molding.

5. (Currently Amended) A process for producing a dried material which comprises  
drying of the solution or gel obtained by the process according to claim 1.

6. (Currently Amended) The process for producing a dried material according to  
claim 5 which is a coated or molded product.

7. (Cancelled)